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HOMEMAKERS' CHAT

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U. S. DEPARTMENT
OF AGRICULTURE
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SUBJECT: "Peach Pointers" - Information from canning specialists of the U. S. Department of Agriculture.

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Canning peaches these days?

Then you'll find these pointers from canning specialists of the U. S. Department of Agriculture helpful.

First, in choosing the peaches for canning. Get'em ripe, fresh and firm. Look beyond the pretty pink blush for the yellow or whitish yellow background color that's the sign of ripeness. Don't take a chance on cutting out decayed spots. You can't be sure you get all of the bacteria and there's a risk of spoilage. So save the peach with a decayed spot for cooking or for eating out of hand.

As to peeling...you can make the job easier if you peel just a few at a time. Place the peaches in a wire basket or cheese cloth...dip it in boiling water a minute or so...then quickly into cold...and the skins slip off easily.

Did you know a salt-vinegar rinse will keep the peaches from darkening after they are peeled? Make the vinegar solution by putting two tablespoons of salt and two tablespoons of vinegar in one gallon of water. Drop the peeled peaches into it, then rinse them with clear water and drain.

Big question in peach canning is sugar. If the peaches are juicy add half-cup of sugar to each quart of uncooked peaches. Then heat the peaches to boiling and pack in their own juice. For less juicy fruit...use a moderately thin sirup. That means a cup of sugar to two cups of either water or peach juice...and you can make peach juice by crushing, heating and straining sound peaches that are too soft for canning.

If you're short on canning sugar...you may use corn sirup to replace up to one-third of the sugar...or use mild-flavored honey to replace up to one-half of the sugar. If you have no canning sugar at all for your peaches...cook the fruit in their own juice or add just enough water to keep it from sticking to the pan.

(6-21-45)

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